



The Bear & Ragged Staff

COUNTRY INN & DINING

Breads and Boards

- Charcuterie Board-** Bresaola, Parma Ham, Milano Salami, Pork Rilette, Cornichons, Leaves, Pecorino **14.95**
Antipasti Board- Marinated Peppers, Hummus, Pecorino, Chargrilled Artichoke, Confit tomato, Olives **13.95 (V)**
Bakery- Mini Bloomer or Rosemary and Garlic Focaccia or Toasted Sour Dough **2.00 Each (V)**

Create Your Own Board To Share at 3.00 Per Item

- The Sea-** Cured Trout Tomato Salsa - Dressed Chargrilled King Prawns - Crispy Whitebait Lemon Mayonnaise
The Garden- Marinated Chargrilled Vegetables - Mixed Olives - Roasted Garlic - Hummus and Crudities **(V)**
The Butchery- Pork Rilette with Cornichons - Duck Spring Rolls with Sweet Chili Sauce - Crackling Sticks with Apple and Mustard

Starters

- Ham Hock & Black Pudding Terrine, Fresh Piccalilli, Toasted Sour Dough **6.50**
Rabbit Lasagne with Wild Mushrooms & Garlic Salad **7.95/15.50**
Crab Ravioli in a Brown Shrimp Bisque, Pan Fried Fennel **7.95**
Pan Fried Lambs Kidneys on Toasted Ciabatta, Rocket Salad **6.95/13.50**
Orzo Pasta with Peas, Mint, Pine Nut and Herb Pesto, Shaved Pecorino **7.50/14.95 (V)**
English Asparagus with two Poached Eggs, Hollandaise Sauce **7.50 (V)**
Seasonal Soup with Baked Granary Bread **4.95 (V)**
Scallops with Chorizo, Cucumber, Lime and Baby Leaf Salad **8.95**

Mains

- Pan Fried Duck Breast, Dauphinoise Potatoes, Braised Red Cabbage, Cherry Jus **19.50**
Corn Fed Chicken Ballotine, Truffle Macaroni, Asparagus, Confit Egg, Red Wine Jus **17.50**
Sea Bass, Shellfish Thai Broth, Lemongrass, Bok Choi, Saffron Jersey Royals **17.50**
"3 Little Pigs", Slow Cooked Belly Pork, Black Pudding Duchess Potatoes, Crackling, Confit Carrots, Cider Jus **16.95**
Fillet Steak "Rossini" en Croute, Madeira Sauce, Duck Liver Pate, Pomme Anna, Rocket Salad, Roasted Cherry Tomatoes, Chargrilled Mushroom, Madeira Jus & Jelly **27.50**
Thai Papaya Salad, Papaya, Mango, Cucumber, Toasted Peanuts, Chilli and Cherry Tomatoes **12.95 (V)**
Add Shrimp Paste / Chicken **3.50**
Quinoa Salad - Sun Dried Tomato, Halloumi, Puy Lentils, Capers, Chick Peas, Lemon Dressing, Mixed Leaf Salad, Rocket and Wild Garlic Pesto dressing **14.95 (V)**

Favourites

- Beer Battered Cod, Hand Cut Chips, Minted Pea Puree, Tartar Sauce **13.95**
8oz Beef Burger, Oxford Blue Cheese, Bacon, Salad, Coleslaw, Skin on Fries **13.95**
Fisherman's Pie, Buttered Greens, Béarnaise Sauce **15.95**
10oz Dry-aged Sirloin Steak, Hand cut chips, Thyme Confit Tomato, Garlic Mushroom, Peppercorn Sauce, Watercress **22.50**

Sides at 3.00 Each

- Roasted Root Veg, Sautéed Buttered Green Beans, Braised Red Cabbage, Skin on Fries, Hand Cut Chips, Mixed Green Salad, Tomato and Shallot Salad

A discretionary 10% service charge will be added to parties of 8 or more. All of our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients – if you have a food allergy, please let us know before ordering. Full allergen information is available.